

CopyCat KFC Original Chicken

Ingredients

1 bag of chicken thighs, wings and drumsticks
1 egg
1 cup of buttermilk
2 cups of all-purpose flour
2/3 tbsp of salt
1/2 tbsp of thyme leaves
1/2 tbsp of basil leaves
1 tbsp of celery salt
1/3 tbsp of oregano
1 tbsp of black pepper
4 tbsp of paprika
1 tbsp of dried mustard
2 tbsp of garlic salt
1 tbsp of ground ginger
3 tbsp of white pepper

Directions

First, ensure the egg, buttermilk and chicken is all at room temperature.

Roughly half an hour before cooking, mix together the buttermilk and egg in a bowl.

Soak the chicken pieces in the egg and buttermilk mixture and then leave the chicken soaking for roughly 30 minutes.

Once the half an hour is up, combine all 11 of the "secret" spices and mix in all of the flour.

Remove the chicken from the mixture, and leave for a couple of minutes on a few pieces of paper towel. This is to allow any excess liquid to drip off of the chicken.

Then roll the chicken into the flour and spice mixture, making

sure you cover all sides. Shake off any excess mixture. Once your chicken is covered in flour, herbs and spices heat up your preferred frying method. We recommend using a small table top fryer. Heat until the oil is around 350°F (175°C).

Ensuring you don't overcrowd the fryer, start to carefully drop your chicken pieces into the hot oil. We go for 3 or 4 at a time!

Fry the chicken until it is medium golden brown all round (Around 13-15 minutes.) It's hard to keep away but try to only turn the chicken once!

If you like your skin crispy then serve these right away. If, like us, your a fan of the softer skin which you find on the real stuff, then transfer the cooked chicken to a plastic container, and pop the lid on for 4-5 minutes. This trick will let the steam in the pot soften the skin ever so slightly.